

ADEGA VELHA



6

RESERVA

PRODUCER

Aveleda

REGION

Vinho Verde

DESIGNATION OF ORIGIN

DOC

COUNTRY

Portugal

GRAPE VARIETIES

Vinhão, Azal Tinto,
Borraçal and
Espadeiro

SOIL

Granitica and Sandy

ALCOHOL VOLUME

40% Vol.

TOTAL ACIDITY (TARTARIC ACID)

< 1g/l

WINEMAKER

Manuel Soares

VINIFICATION

The grapes, which are selected due to their high acidity and low sugar content, create a light and balanced red wine. The wine is then subject to two slow and careful distillations in Charentais alembic still, brought from the region of Cognac in France. After the distillation process, the brandy ("Aguardente") is subject to an ageing process in french oak barrels from the Limousin region. The final blend has an average age of 6 years of ageing.

TASTING NOTES

With a golden color and a clear appearance, Adegavelha Reserva presents a young and harmonious bouquet, reminding notes of roasted coffee and dried fruits, enveloped by a smooth sensation of oak. Its origin in fresh and aromatic grapes with low alcohol content gives it the softness, the velvety character and the aromatic richness, much appreciated in a brandy.

RECOMMENDATIONS

Ideally served as an after-meal digestive at the recommended temperature of 18 to 20°C, it can also be served cold in a "shot glass" as a digestive or accompanying a rich and sweet dessert.

IT IS AVAILABLE IN THE FOLLOWING PACKAGES

BOTTLES

500ml

UNITS PER PACKAGE

6 bottles in individual box per case

